



QUALITY COFFEE CULTIVATED BY GOOD

A simple statement, but one that means a lot to us. Quality Coffee Cultivated by Good is the belief that coffee only tastes good when it's made ethically and with care. It's the simple truth our business is built on.

If there's anyone responsible for this philosophy, and the rise of the Australian coffee culture, it's arguably Will Young; founder and owner of Campos Coffee. Rooted from a humble cafe in Newtown (Sydney, Australia), Campos is now one of Australia's most respected specialty coffee companies, and we're excited to bring true Australian coffee culture to Salt Lake City. We recognize that a great coffee experience is one of specialty coffee combined with a cracking menu in a vibrant surrounding. We are confident that we have created this on Edison Street, in SLC.

On a global level, it's important to us that the communities that need the help, get the help. We've seen firsthand how coffee can transform lives and empower entire communities. Our team spends a total of over 365 days a year on the ground at origin, in some of the most remote places in the world. We're looking at the latest harvest, tasting, roasting and working with our partners to find new ways to deliver a better crop than the one before. We see our coffee being grown sustainably, with the future in mind and positively impacting the livelihoods of coffee farmers. Our investment in these communities is long-term and far-reaching, with a commitment to helping generations to come.

To find out more about the social good projects you've helped support by choosing campos, visit www.camposcoffee.com

CAMPOS COFFEE ROASTERY & KITCHEN

LUNCH MENU

NOON - 4PM

AVOCADO TOAST (V & GF OPTIONAL)	11
dukkah spice, feta, baby greens, radish add bacon +2 add poached egg +2	
EGGS BENEDICT (GF OPTIONAL)	13
prosciutto, poached eggs, sourdough toast, hollandaise sub smoked salmon +2	
CHICKEN SALAD SANDWICH (GF optional)	13
avocado, herbed chimichurri dressing, radish, watercress, side salad	
MEAT PIE	13
Vegemite & coffee braised short rib, tomato sauce, side salad	
CAMPOS BURGER W/ FRIES (V OPTIONAL)	14
beef patty, seahive cheddar, haywoods mustard, lettuce, house pickles add fried egg +2 add bacon +2 sub vegan "Impossible" patty & cheese +3	
SPRING SALAD (V, GF)	11
greens, mint, strawberries, celery, morcona almonds, strawberry tahini vin add smoked salmon +5 add chimichurri chicken +5	
LAMB SANDWICH	13
curry aioli, pickled carrots, greens, side salad	
CRISPY RICE SALAD (V, GF)	10
carrot-ginger dressing, cucumber, mint, hearts of palm, radish, greens add smoked salmon +5 add chimichurri chicken +5	
FENNEL & APPLE SOUP (GF)	8
SEARED TUNA TOAST (GF OPTIONAL)	14
roasted mushrooms, kale, bagna cauda	

SIDES

TWICE COOKED FRIES fry sauce	5
THICK CUT BACON	4
POACHED EGG	2
BEETS AND TAHINI SALAD WITH DILL (GF, V)	6
PEAS, WASABI & HONEY (GF, V OPTIONAL)	6

Please alert your server of any allergies or dietary requirements. Certain dishes can be modified.
Consuming raw or undercooked eggs or meat may increase your risk of foodborne illness.
Items on the menu may change without notice due to availability.